

Unit of Study: Chapter 10 Cookies and Brownies

Title of Lesson: Cookies		Lesson Duration: 2 Weeks	
Developed by: Russ Tronsen			
Subject Area(s): FACS		Grade Level(s): 10-12	
Information Literacy Standards: A.4.3 A.4.4 C.8.4 C.12.4		Content Specific Standards: (FACS National Standards) 8.4.7 8.5.3 8.5.10	
Stated Objective(s): -Students will be able to demonstrate the different styles of cookie making (drop, bar, sheet, rolled and cut-out). -Students will develop a KWL chart to explain what they know, what they want to learn, how they will learn, and what they learned. -Students will be able to explain the history of the cookie -Students will be able to explain the history of the chocolate chip -Students will be able to define cookie and brownie terminology			
Materials: -Computer with word processing and internet access -Lab materials for baking labs -Class Wiki http://www.badgerbaking.wikispaces.com			
Explanation of Lesson: -Day 1 meet in library and perform KWL Activity. View Teacher Tube video on Baking Ratios Link: http://badgerbaking.wikispaces.com/Class+Links Then students will research on the internet the history of the cookie using the following link: http://whatscookingamerica.net/History/CookieHistory.htm Students will word process a 1 page paper summarizing their reading. -Day 2 (Lab) Scale ingredients in their kitchen groups for a recipe for a drop cookie, rolled cookie, and cut-out cookie doughs. -Day 3 (Lab) Make drop, rolled, and cut-out cookie dough. -Day 4 Finish cookie history review paper, and read The history of the chocolate chip using the following link: http://www.verybestbaking.com/products/toll-house/nestle-toll-house-story.aspx -Day 5 Chapter 10 Worksheet Terms and Questions also Web 2.0 Question Assigned (see wiki) -Day 6 (Lab) Scale ingredients for bar and sheet cookies -Day 7 (Lab) Make bar and sheet cookies -Day 8 Library for Online Quia Quiz on Chapter 10 (Chapter 10 Worksheet, and Papers Due) Finish Web 2.0 question			
Student Assessment: -(2) Lab Assessment's -Paper on The History of the Cookie -Chapter 10 Terms and Questions -Quia quiz on Chapter 10 -Web 2.0.7			

KnowWantHowLearn

KNOW

What do you already know about Cookies and Brownies?

WANT

What do you want to learn about Cookies and Brownies?

HOW

How are you going to learn what you want to know about Cookies and Brownies?

LEARN

What have you learned about Cookies and Brownies?

Student Name: _____ Period: _____

Name: _____

Chapter 10 Questions: Cookies and Brownies (KEY)

1. Discuss the effect that changing ingredients has on cookie products. What results can you expect when cake flour is used as opposed to all-purpose flour in an icebox cookie, for example?
Ingredients play a role in the spread and texture of cookies. Powdered sugar increases spread; granulated sugar decreases spread. More chemical leavening increases spread. Lower protein flours produce more spread in cookies. Using liquid sweeteners produces a softer cookie. An icebox cookie prepared with cake flour may spread more and be more crisp and less tender than the same formula made with all-purpose or pastry flour.
2. Describe the different effect creaming will have on cookie dough after it is baked.
Overcreaming increases spread. Cookie will be larger, flatter and crisper if the batter is overcreamed.
3. Describe three garnishing techniques for icebox cookies, before and after baking.
Roll log of dough in sugar or nuts before slicing and baking; brush tops of unbaked cookies with egg wash for shine; sprinkle surface of cookies with crystal sugar or chopped nuts before baking; sandwich finished cookies together with buttercream or lemon curd
4. What are the proper cooling methods for various types of cookies? How does proper cooling affect the qualities and characteristics of these different types of cookies?
Most cookies are removed from their pans, then cooled on racks to preserve their crisp texture and to prevent carryover cooking from burning them. For softer cookies, cool them on pans, then wrap them while still warm. Wafer cookies must be removed from pans and formed while still hot.

Name: _____

TRUE/FALSE

5. Because cookies contain a larger quantity of fat than most other bakeshop items, overmixing is not usually of concern. **False**
6. A portion scoop is recommended when portioning dough for icebox cookies. **False**
7. Folding nuts and chips into cookie dough by hand on low speed in a mixer prevents gluten from developing. **True**
8. To retain a moist consistency, brownies are baked until the batter is set but not dry. **True**
9. For the best results when making cigarette cookies, wrap the cooled wafers around a narrow dowel. **False**
10. Brownies are usually mixed using the same procedures as for high-fat cakes. **True**

FILL IN THE BLANKS

11. Biscotti, cookies of Italian origin, are _____ before serving. (**Twice Baked**)
12. Delicate wafer cookies are made from _____ batter. (**Tulipe or Tuile**)
13. In baking, liquid sugar functions as a(n) _____, absorbing water to produce a(n) _____ cookie. (**Humectant; Softer**)
14. Chocolate chip cookies baked at too high temperatures will _____ their shape during baking. (**keep or retain**)
15. _____ or _____ cookies are made from a firm dough flattened into a sheet before portioning. (**Cut-Out or Rolled**)
16. Icebox cookies are characterized by a thin, _____ texture. (**crisp**)



Name _____ Date _____

Chapter 10 Cookies and Brownies

1. Which of the following make-up methods is used to make sugar cookies? (1 point)
 - Drop
 - Cut-out
 - Spritz
 - Wafer

2. For the best results when making cigarette cookies, wrap the cooled wafers around a narrow dowel. (1 point)
 - True
 - False

3. Folding nuts and chips into cookie dough by hand on low speed in a mixer prevents gluten from developing. (1 point)
 - True
 - False

4. To decrease spread in a cookie (1 point)
 - use lower protein flour.
 - add more baking powder or baking soda to the formula.
 - bake cookies on a well-greased baking sheet.
 - use powdered sugar in the formula.

5. Brownies are usually mixed using the same procedures as for high-fat cakes. (1 point)
 - True
 - False

6. Which of the following tools is used to portion rolled cookies? (1 point)
 - All of the above
 - Paring knife
 - Pastry wheel
 - Cookie cutter

7. Spritz cookies are formed using a (1 point)
 - biscuit cutter
 - cookie press
 - rolling pin
 - stencil

8. Which of the following cookies are NOT made from stencil batter? (1 point)
- Lacy Pecan Cookies
 - Wafer cookies
 - Russian Cigarettes
 - Rugelach
9. To make uniformly shaped drop cookies (1 point)
- form the dough using a tablespoon
 - portion the dough using a biscuit cutter
 - flatten the dough with the tines of a fork dipped in sugar
 - roll the dough between moistened hands before baking
10. A portion scoop is recommended when portioning dough for icebox cookies. (1 point)
- True
 - False
11. To retain a moist consistency, brownies are baked until the batter is set but not dry. (1 point)
- True
 - False
12. Using a high percentage of butter to flour and not too many eggs produces a(n) _____ brownie. (1 point)
- flaky
 - fudgy
 - cakelike
 - crisp
13. Because cookies contain a larger quantity of fat than most other bakeshop items, overmixing is not usually of concern. (1 point)
- True
 - False
14. In order to make a batch of soft molasses cookies (1 point)
- use powdered sugar in the formula.
 - add baking powder to the formula.
 - bake the cookies at a slightly lower temperature than that called for in
 - wrap the tray of cookies while it is still warm.
15. Cookies made with low-protein flour and granulated sugar baked on a greased baking sheet will be (1 point)
- soft
 - chewy

spread out thin
crisp

Version A



Answer Sheet

Chapter 10 Cookies and Brownies

1. Cut-out
2. False
3. True
4. use powdered sugar in the formula.
5. True
6. All of the above
7. cookie press
8. Rugelach
9. roll the dough between moistened hands before baking
10. False
11. True
12. fudgy
13. False
14. wrap the tray of cookies while it is still warm.
15. spread out thin